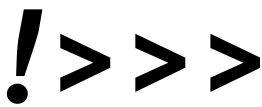


# User Instruction Manual for your BTM25SS MICROWAVE



**IMPORTANT:** PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING YOUR MICROWAVE OVEN. IF YOU FOLLOW THE INSTRUCTIONS, YOUR OVEN WILL GIVE YOU MANY YEARS OF GOOD, SAFE SERVICE. PLEASE KEEP THIS MANUAL SAFELY FOR FUTURE REFERENCE.



**QUICKFIRE! >>>>>>**

\* **NOTE:** This manual is designed to be used either as a whole or to be used for quick set-up so you can get using your appliance as soon as possible.

***For the QUICKFIRE VERSION OF THIS MANUAL, you can GO DIRECTLY TO PAGE 18. Please also quickly see the IMPORTANT PAGES. They are marked in bold on the next page.***

13/05/05

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## SPECIFICATIONS

Model:	BTM25SS
Power Source:	230V~50Hz 2450MHz
Power Consumption:	1450 Watt
Maximum Output:	850 Watt
Grill:	2000 Watt (Convection 1000W)
Oven Capacity:	25 litres
Turntable Diameter:	ø 315 mm
External Dimensions(WxDxH):	512 mm x 441 mm x 307 mm
Net Weight:	Approx. 17.0 Kg

**Your Baumatic BTM25SS Microwave has:**

- ✓ **6 Functions**
- ✓ **11 Power Levels**
- ✓ **Touch Control Operation**
- ✓ **LED full programmer**
  
- ✓ **Child Safety Lock**
- ✓ **Stainless Steel Exterior & Cavity**
  
- ✓ **Optional Extras:**
  - **MW1KIT Microwave rotisserie kit**
  - **BTM25KIT Stainless Steel Building-in Kit**

### Cooking Features:

- ✓ **General** (see pages 18-19)
- ✓ **Grill Cooking** (see page 20)
- ✓ **Microwave & Grill Cooking** (see pages 21-22)
- ✓ **Hot-air Convection Cooking** (see pages 23-25)
- ✓ **Microwave Hot-air Convection Combination Cooking**  
(see pages 25-26)
- ✓ **Defrost Automatically** (see page 27)
- ✓ **Auto-function** (see page 28)
- ✓ **Quick Cook** (see page 29)
- ✓ **Stage Cooking** (see pages 29-30)



## WARNING!

### **PLEASE READ BEFORE USING!**

**(To reduce the risk of fire, electric shock, injury or exposure to Microwave energy)**

#### **ELECTRICAL SAFETY**

 This appliance complies with Directives 89/336/EEC, 73/23/EEC and following changes.

- **NOTE** - This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance of electrical current. You will be able to tell if it is because a non-grounded appliance will give off an electrical discharge. Your Microwave's plug must have a grounding pin and if you use an extension cord, this must have a 3-pin inlet/outlet as well as carry the same rating or greater than your microwave. Only connect to a properly grounded outlet.
- **Manufacturer declines all responsibility for any damage due to non-grounding of appliance.**
- DURING THE GUARANTEE PERIOD ONLY BAUMATIC SERVICE ENGINEERS OR AN AUTHORISED AGENT OF BAUMATIC SHOULD CARRY OUT REPAIRS ON THIS UNIT. THEREAFTER, IT SHOULD BE SERVICED ONLY BY QUALIFIED TECHNICIANS.
- DO NOT USE IF THE SUPPLY CORD IS DAMAGED OR IF IT HAS BEEN IMMERSSED IN WATER.
- DO NOT USE IF THE OVEN HAS BEEN DAMAGED OR DROPPED.
- KEEP CORD AWAY FROM HEAT SOURCES.
- DON'T LET THE CORD HANG OVER THE EDGE OF TABLE.
- DO NOT USE YOUR MICROWAVE OUTDOORS OR NEAR A KITCHEN SINK, SWIMMING POOL, IN A WET BASEMENT OR ANYWHERE CLOSE TO A SOURCE OF WATER.
- NEVER TRY TO DISASSEMBLE OR REPAIR YOUR MICROWAVE – IT RETAINS A HIGH POWER VOLTAGE CHARGE EVEN WHEN UNPLUGGED!




## GENERAL SAFETY

- READ AND FOLLOW THE "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" (Page 6).
- AS WITH MOST COOKING APPLIANCES, CLOSE SUPERVISION IS NEEDED TO REDUCE THE RISK OF FIRE IN YOUR MICROWAVE OVEN.
- SHOULD A FIRE START:
  - 1) KEEP THE OVEN DOOR CLOSED.
  - 2) TURN THE OVEN OFF & UNPLUG THE APPLIANCE.
  - 3) DISCONNECT THE POWER AT THE FUSE OR CIRCUIT BREAKER PANEL.
- ONLY EVER USE YOUR MICROWAVE FOR ITS INTENDED USE (HEATING FOODS) AND NEVER FOR INDUSTRIAL OR LABORATORY PURPOSES.
- COOKING UTENSILS & DISHES WILL BE HOT WHEN YOU TAKE THEM OUT AFTER COOKING – HANDLE WITH CARE!
- NEVER USE CORROSIVE CHEMICALS OR VAPOURS IN YOUR MICROWAVE. WHEN YOU CLEAN THE DOOR AND OVEN SURFACES, USE ONLY MILD, NONABRAISIVE SOAPS OR DETERGENTS APPLIED WITH A SPONGE OR SOFT CLOTH.
- DO NOT COVER OR BLOCK ANY VENTS ON THE OVEN.
- ONLY PLACE YOUR OVEN ON A FLAT, LEVEL SURFACE.
- DON'T LET CHILDREN PLAY WITH YOUR MICROWAVE.
- MAKE SURE YOU READ THE SECTION ON INSTALLING YOUR MICROWAVE PROPERLY (Pages 9-10).
- MAKE SURE YOU READ THE SECTION ON COOKING FOODS IN YOUR OVEN. THERE ARE SOME ITEMS WHICH SHOULD NOT BE HEATED IN YOUR MICROWAVE. (Page 14) AND THINGS YOU MUST NEVER USE YOUR MICROWAVE FOR (Page 7).

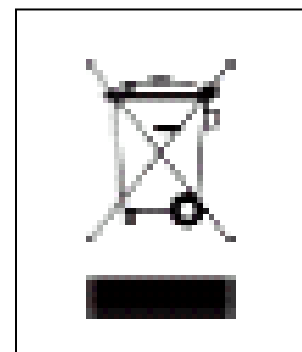
***NOTE: PLEASE READ NOTE ON SUPERHEATED LIQUIDS (P.11)***

## CONFORMITY TO W.E.E.E. DIRECTIVE

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.





## AVOIDING POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY



**IMPORTANT NOTES ABOUT MICROWAVE ENERGY – READING THESE PRECAUTIONS WILL HELP YOU TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY**

- **NEVER ATTEMPT TO USE YOUR OVEN WITH THE DOOR OPEN. THE DOOR MUST BE FULLY CLOSED EVERY TIME YOU OPERATE YOUR OVEN OTHERWISE YOU RISK EXPOSING YOURSELF AND OTHERS TO HARMFUL MICROWAVE ENERGY.**
- **YOUR MICROWAVE IS FITTED WITH SAFETY INTERLOCKS. *IT IS VERY IMPORTANT THAT THESE ARE NEVER TAMPERED WITH!***
- **DO NOT PLACE ANY OBJECT BETWEEN THE OVEN'S DOOR AND THE DOORWAY (FRONT FACE). NEVER ALLOW DIRT, FOOD OR CLEANER RESIDUE TO ACCUMULATE ON THE SEALING SURFACES BETWEEN THE INSIDE OF THE DOOR AND THE PART OF THE DOORWAY WHERE IT MEETS.**
  - **YOUR MICROWAVE HAS SEVERAL BUILT-IN SAFETY SWITCHES TO ENSURE THE POWER REMAINS OFF WHEN THE DOOR IS OPEN. NEVER TAMPER WITH THESE SWITCHES.**
  - **NEVER TRY TO OPERATE A DAMAGED MICROWAVE OVEN. APART FROM MAKING SURE THAT THE OVEN DOOR CAN CLOSE PROPERLY, YOU NEED TO ALSO CHECK THAT THERE IS NO DAMAGE TO THE:**
    - 1) **DOOR (EG. DENTED)**
    - 2) **HINGES & LATCHES (BROKEN OR LOOSENED)**
    - 3) **DOOR SEALS & SEALING SURFACES**
  - **REMEMBER THAT YOUR MICROWAVE OVEN SHOULD NOT BE ADJUSTED OR REPAIRED BY ANYONE BUT A QUALIFIED SERVICE TECHNICIAN.**
  - **NEVER USE THE INTERIOR OF YOUR MICROWAVE OVEN FOR STORAGE PURPOSES. NEVER STORE COMBUSTIBLE ITEMS SUCH AS BREAD, COOKIES, PAPER PRODUCTS, ETC. INSIDE THE OVEN TO FACILITATE COOKING. ACCIDENTAL OPERATION CAN CAUSE THESE ITEMS TO GO ON FIRE AND DO DAMAGE TO YOUR MICROWAVE, THEREBY PUTTING YOU AT RISK IF YOU USE IT WHILE IT IS DAMAGED.**

## ***A note on the type of energy used by your Microwave Oven***

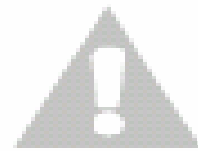
*Microwaves are electromagnetic waves that transmit energy. When cooking, the microwave energy penetrates food to a depth of 4cm (1½ inches), causing its molecules to vibrate. The heat produced by this friction enables food to be heated, cooked or defrosted.*

*How quickly a microwave oven cooks will depend on the size, quality and shape of the food being cooked. Microwave cooking is healthy in that, without the need for large amounts of cooking liquid, it means that food retains vitamins, nutrients, aromas and flavour.*

*Microwave Ovens are also more energy efficient than conventional cooking because they use up to 70% less energy.*

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## **Never use your Microwave Oven to:**



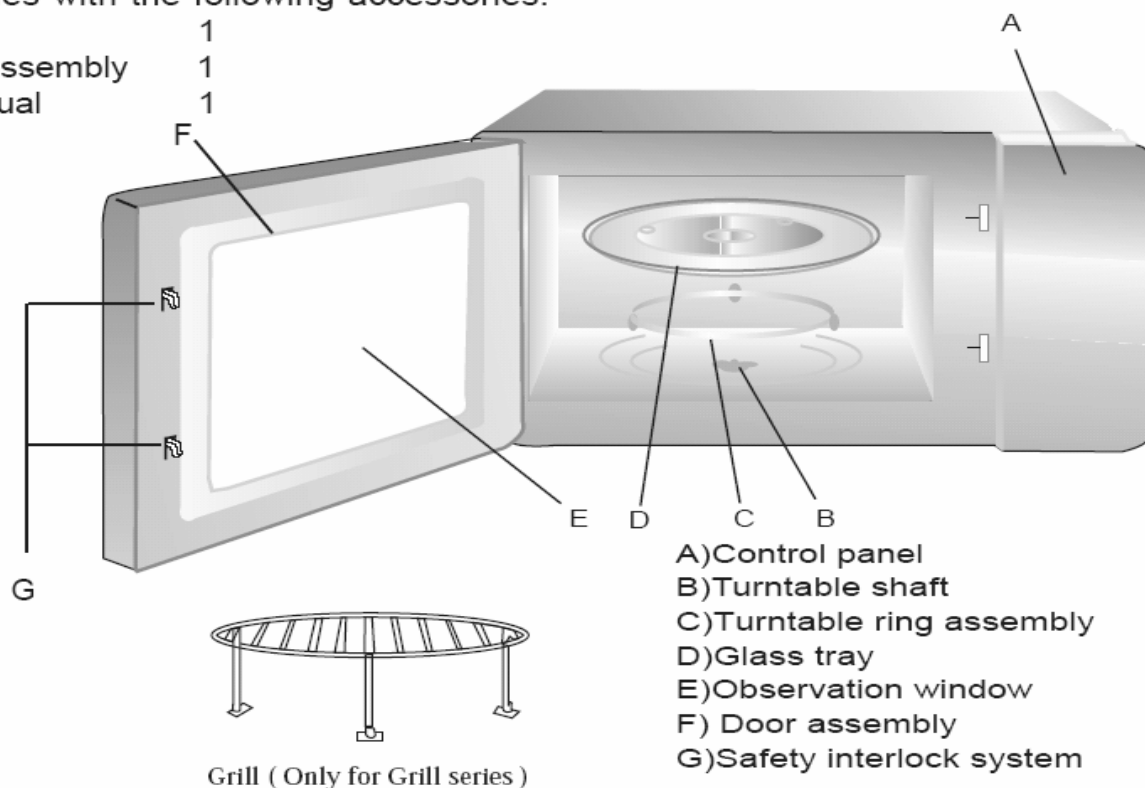
- ☒ **Dry clothes or fabrics**
- ☒ **Dry or warm up pets or live animals**
- ☒ **Warm or heat any item other than food and the appropriate utensil**
- ☒ **Cook sealed containers**
- ☒ **Cook items where you have placed a liquid or mercury thermometer (eg. Inside roasts or turkeys)**
- ☒ **Heat large quantities of cooking oil (fondue or deep frying) or drinks with high alcohol contents**

## SETTING UP YOUR OVEN

### Names of Oven Parts and Accessories

Remove the oven and all materials from the carton.  
Your oven comes with the following accessories:

Glass tray 1  
Turntable ring assembly 1  
Instruction Manual 1



Shuts off oven power if door is opened during operation.

### TURNTABLE INSTALLATION

Hub(underside)

Glass tray

Turntable shaft

Turntable ring assembly

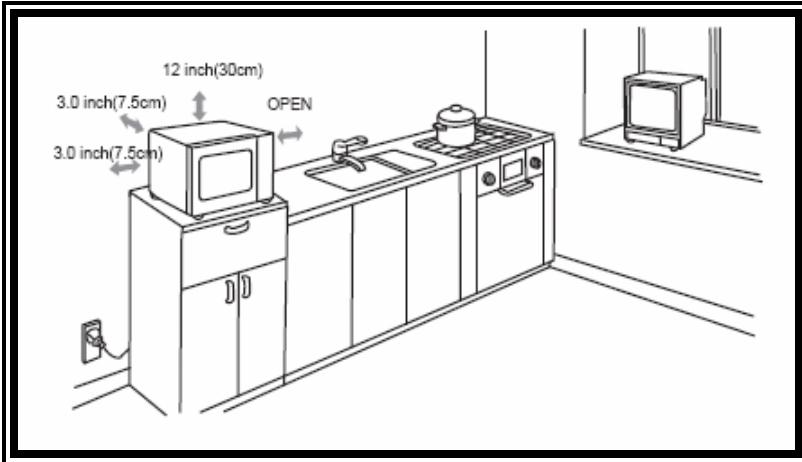
- Never place the glass tray upside down. The glass tray should never be restricted.
- Both glass tray and turntable ring assembly must always be used during cooking.
- All food and containers of food should be always placed on the glass tray for cooking.
- The glass tray rotates clockwise; this is normal.
- If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service centre.



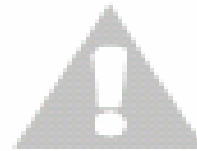
# Placing Your Microwave Oven



- **ONCE YOU ARE SURE THAT YOUR OVEN IS NOT DAMAGED (EG. DENTS OR A BROKEN DOOR) AND THAT THERE ARE NO PACKING MATERIALS AND ACCESSORIES INSIDE IT, YOU CAN THEN INSTALL IT ON A FLAT SURFACE SUCH AS A COUNTERTOP. BE SURE THAT THE SURFACE CAN HOLD AT LEAST YOUR MICROWAVE'S WEIGHT (17.0 kg).**
- **BEFORE PLACING ON YOUR COUNTERTOP:** REMOVE ANY PROTECTIVE FILM ON THE CABINET SURFACE.
- BUT DO NOT REMOVE THE LIGHT BROWN MICA COVER THAT IS SCREWED TO THE OVEN CAVITY TO PROTECT THE MAGNETRON.
- **FIND A LEVEL SURFACE THAT PROVIDES ENOUGH OPEN SPACE FOR THE INTAKE AND OUTLET VENTS.**



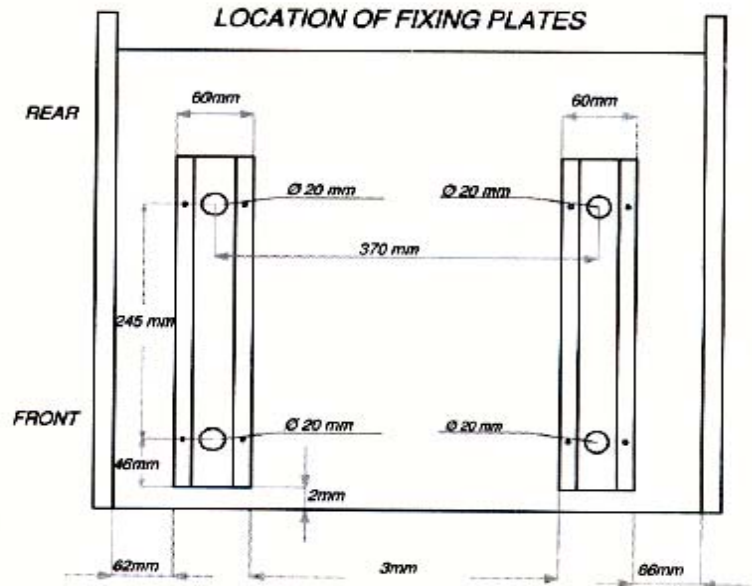
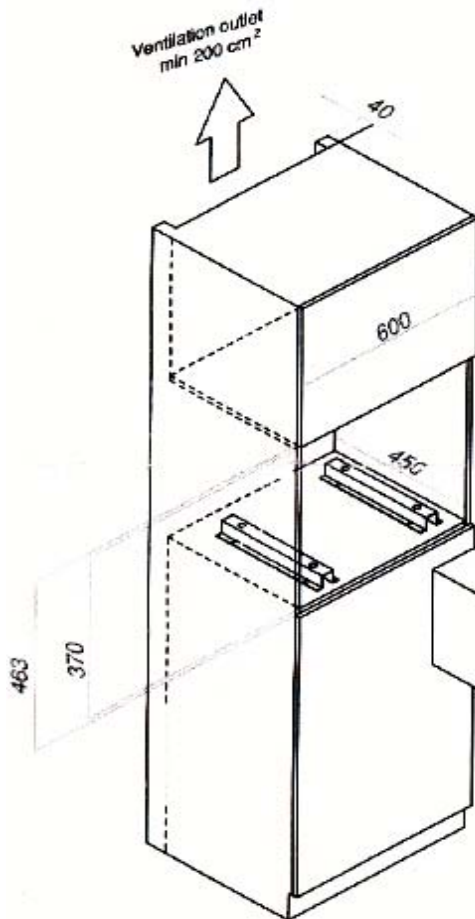
**NOTE:**  
For in-unit  
installation,  
please see  
next page.



- YOU NEED TO LEAVE A MINIMUM OF 3.0 INCHES (7.5 CM) BETWEEN THE OVEN AND ANY ADJACENT WALL. ONE SIDE MUST BE LEFT OPEN FOR PROPER AIR FLOW.
- **LEAVE A MINIMUM CLEARANCE OF 12 INCHES (30CM) ABOVE THE OVEN.**
- DO NOT REMOVE THE LEGS FROM THE BOTTOM OF THE OVEN.
- **DON'T LET ANYTHING BLOCK EITHER THE INTAKE OR THE OUTLET OPENINGS AS THIS CAN DAMAGE THE OVEN.**
- PLACE YOUR MICROWAVE OVEN AS FAR AWAY AS POSSIBLE FROM RADIOS AND TELEVISIONS - YOUR OVEN MAY CAUSE SIGNAL INTERFERENCE.
- **UNLESS YOU ARE INSTALLING YOUR MICROWAVE IN ACCORDANCE WITH THE INSTALLATION INSTRUCTIONS ON PAGE 10, DO NOT PUT YOUR OVEN ON TOP OF ANY OTHER HEAT-PRODUCING APPLIANCE OR A RANGE COOKTOP. DOING SO COULD DAMAGE YOUR OVEN AND MAKE THE WARRANTY VOID.**

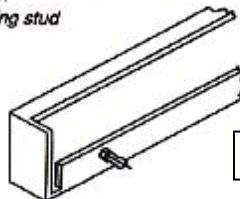
## BTM25KIT INSTALLATION REQUIREMENTS

**IMPORTANT:**  
Rear Panel of Cabinet  
Must be Removed  
Behind Microwave  
The ventilation requirements  
must be observed.

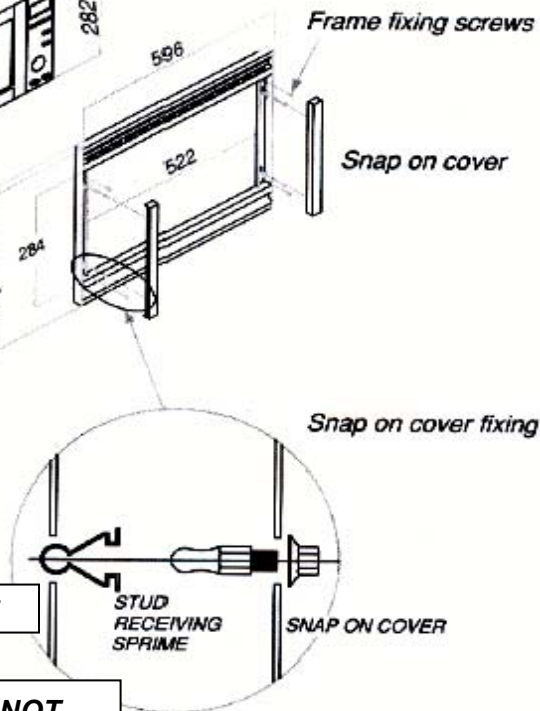


Ensure that the fixing plates are the correct way round before fixing into place.

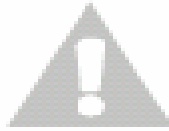
Snap on cover:  
Location of fixing stud



SURROUND FRAME



**NOTE:** INSTALLATION KIT NOT INCLUDED BUT MAY BE PURCHASED AS AN ADDITIONAL ITEM.



**PLEASE REMEMBER: NOT ALL FOODS AND UTENSILS ARE SUITABLE for use in MICROWAVE OVENS.**

## **FOODS THAT MUST NEVER BE MICROWAVED:**

- Eggs in their shell or whole hard-boiled eggs since they may explode, even after your Microwave has stopped heating them.
- **Foods that need deep-frying: your Microwave cannot deep-fry and is liable to present a fire hazard if you attempt to deep fry with it.**
- Foods that you intend to can at home. There is no way of ensuring that foods intended for home canning have reached the required boiling temperature.
- **Narrow-necked containers like syrup bottles – the neck could explode.**
- Never use your Microwave when it is empty. This is a fire hazard.
- **Sealed liquids and food containers – these will almost certainly explode – NEVER PLACE THEM IN YOUR MICROWAVE!**

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## **And please be careful with ...**

*Heating liquids and drinks: when you heat liquid using a Microwave, part of the liquid can exceed boiling point. Its surface tension is such that it will be susceptible to upward surges. To avoid the risk of being scalded, always handle bowls and cups of heated liquid steadily and carefully.*



You can reduce the chances of this happening further by

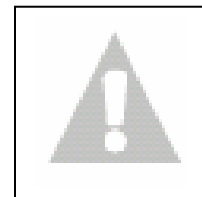
1. *Avoiding using straight-sided containers with narrow necks.*
2. *Not overheating.*
3. *Stirring the liquid before placing the container in the oven and again halfway through the heating time.*
4. *After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container, using a cloth or oven glove.*

- Likewise, if you are heating feeding bottles and baby food jars always stir or shake them and then check the temperature before you serve them, to avoid burns. ***Remember that babies can be easily scalded!***
- **If you are cooking bacon, do not place it directly on the turntable as excessive heating may make the turntable likely to break.**
- Bagged Popcorn – always read the manufacturer's guidelines before Microwaving bagged popcorn.
- **Always pierce foods with non-porous skins to reduce the risk of them bursting from inside steam build-up; eg: apples, potatoes, chicken livers and egg yolks.**
- Be sure to make checks on your food during operation to avoid burning and excessive cooking.
- **Always be careful when opening partially sealed containers – there is the risk of steam escaping.**

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## TO TEST WHETHER YOUR UTENSIL IS MICROWAVE SAFE, YOU CAN CONDUCT THE FOLLOWING TEST:

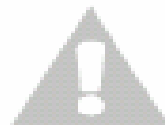
1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute (no longer than this).
3. Carefully feel the utensil; if it is warm, do NOT use it for microwave cooking.





## *Materials that you CAN use in your microwave:*

Utensil	Remarks
<b><i>Browning dish</i></b>	Follow manufacturer's instructions. The bottom of the browning dish must be at least 3/16 <sup>th</sup> s inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
<b><i>Dinnerware</i></b>	Microwave-safe only. Follow the manufacturer's instructions. Do not use cracked or chipped dishes.
<b><i>Glass jars</i></b>	Always remove lid. Use only to warm food. Most glass jars are not heat resistant and may break.
<b><i>Glassware</i></b>	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
<b><i>Oven cooking bags</i></b>	Follow manufacturer's instructions. Do not close with metal ties. Make slits to let steam escape.
<b><i>Paper Towels</i></b>	Use to cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.
<b><i>Paper Plates and Cups</i></b>	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
<b><i>Parchment</i></b>	Use as a cover to prevent splattering or a wrap for steaming.
<b><i>Plastic</i></b>	Microwave-safe only. Follow the manufacturer's instructions. Should be labelled 'Microwave Safe'. Some plastic containers soften as the food inside gets hot. 'Boiling bags' and tightly closed plastic bags should be slit, pierced or vented as directed by the package.
<b><i>Plastic Wrap / Cling Film</i></b>	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
<b><i>Thermometers</i></b>	Microwave-safe only (meat & candy thermometers).
<b><i>Wax Paper</i></b>	Use as a cover to prevent splattering and to retain moisture.



### *Materials that you CAN'T use in your Microwave:*

Utensil	Remarks
<i>Aluminium trays &amp; foil</i>	May cause arcing. Transfer food into microwave-safe dish.
<i>Food carton with metal handles</i>	May cause arcing. Transfer food into microwave-safe dish.
<i>Metal / metal-trimmed utensils</i>	Metal shields the food from microwave energy. Metal trim may also cause arcing.
<i>Metal twist ties</i>	May cause arcing & could cause a fire in the oven.
<i>Paper bags</i>	May cause a fire in the oven. Always be careful with paper.
<i>Plastic foam</i>	Plastic foam may melt or contaminate the liquid inside when exposed to high temperatures.
<i>Wood</i>	Wood will dry out and may split or crack when used in your Microwave.



**Remember -**



**You can always check the packaging of utensils to confirm their microwave suitability.**



***"If in doubt, leave it out!"***



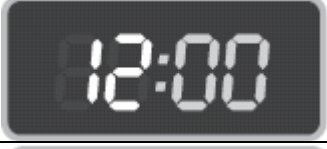
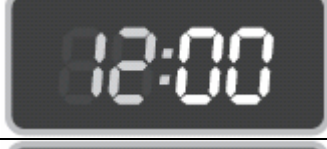
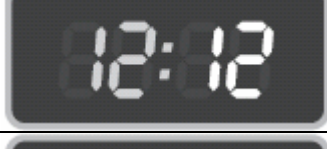










## Setting your Microwave's Clock

*Before you start using your Microwave, you may want to set the time on the Clock and Preset times for cooking.*

### 1. Clock setting – example, to set time as '12:12'

1) When you initially plug your Microwave Oven in, you'll see the LED showing '0:00'.	
2) Press the 'Clock / Preset' key, the hour figures flash;	
3) Press the '10 Min' key once and the '1 Min' key twice to adjust the hour figures;	
4) Press the 'Clock / Preset' key, the minute figures flash;	
5) Press the '10 Min' key once and '1Min' key twice to adjust the minute figures;	
6) Press the 'Clock / Preset' key, the clock adjustment is now complete.	

Setting your Microwave to Cook in the future; Eg. '12:12'

1. Press 'Clock / Preset' key. The Hour figures will flash.	
2. Press the '10 min' key once and the '1 Min' key twice to adjust the hour figures.	
3. Press the 'Clock/Preset' key. The minute figures will flash.	
4. Press the '10 Min' key once and the '1 Min' key twice to adjust the minute figures.	
5. Press the 'Clock / Preset' key. The clock adjustment is completed.	
<p>6. Press the 'Quick cook' key. The microwave will begin to operate.</p> <p>7. Press the 'Pause / Preset' key.</p> <p>8. Set cooking procedure (see pages 18-32 for details on how to do this &amp; to see which procedure you want to cook with.)</p> <p>9. Press 'Start' to start preset cooking. Your microwave will start cooking at 12:12.</p>	



- ✓ *Your Baumatic Microwave Oven features a Grilling and Combination mode. In grilling, heat comes from an element set in the ceiling. This is particularly suitable for toasting & grilling (eg. Steaks & sausages).*
- ✓ *In Combination Mode, both the microwave and grilling modes will function. Dishes will be cooked more quickly, whilst being crisp & brown at the same time.*

- |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>○ <b>Whenever possible, always cook food covered (but not sealed!). Only pastry dishes with crust should be cooked without a cover.</b></li> <li>○ <b>There are several types of covering suitable for microwave use. Plastic film or glass lids must always be checked to ensure they can be used for microwaving.</b></li> <li>○ <b>Paper towels, napkins &amp; wax paper are useful loose covers that can prevent 'spitting' and keep moisture in your food.</b></li> <li>○ <b>If you can't find cooking details for a specific quantity of food, base the cooking time needed on a similar type of food. You should adjust the cooking time accordingly.</b> <ul style="list-style-type: none"> <li>* <b>Double quantity = almost double time: half quantity = about half the time. Arrange food carefully. Always place thickest areas towards the outside of the dish.</b></li> </ul> </li> <li>○ <b>Watch the cooking time. Cook for the shortest amount of time indicated and only cook for longer if needed after checking your food. Remember that severely overcooked food can smoke or ignite.</b></li> <li>○ <b>Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Turn large items like roasts at least once.</b></li> <li>○ <b>Rearrange foods such as meatballs halfway through cooking,</b></li> </ul> | <p><b>both from top to bottom and from the centre of the dish to the outside.</b></p> <ul style="list-style-type: none"> <li>○ <b>Remember that refrigerated food will need longer cooking times. <i>Frozen food will require even more time</i> to cook.</b></li> <li>○ <b>Some soft vegetables (eg. cauliflower, carrots, peas) should be cooked with a little water. However, mushrooms, tomatoes and peppers should be cooked without water. Try to cut larger vegetables into even-sized pieces. Always cook vegetables in a covered container and stir them from time to time.</b></li> <li>○ <b>Cook fatty pieces of meat (eg, pork, poultry) on a non metallic grid or upside-down saucer inside a suitable container. This will allow the fat to drain away. Cook leaner types of meat on a browning skillet. Be sure to turn once during the cooking time.</b></li> <li>○ <b>Ready meals – always make sure that these are marked as being suitable for microwaving. Follow the instructions as printed on the container such as removing the foil lid or pricking the plastic film.</b></li> </ul> |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

***Remember that you will need to allow for standing time after you take your food from your Microwave Oven. Denser foods will take longer to stand to cool properly.***

You can use your Microwave Oven in several modes. It has features such as Grill, Hot air Convection cooking, Combination cooking, and normal Microwaving.

## Microwave Cooking



**1) First, Press 'MICROWAVE' to select the power you'd like to use. Repeated presses reduce the power by 10% per press.**

**See the table below:**

# of presses	Temperature	Display
1	100% Power	P 100
2	90% Power	P 90
3	80% Power	P 80
4	70% Power	P 70
5	60% Power	P 60
6	50% Power	P 50
7	40% Power	P 40
8	30% Power	P 30
9	20% Power	P 20
10	10% Power	P 10
11	00% Power	P 00

**\* Note: 12 presses will cancel the operation.**

**2) Then, set the amount of time you want to cook for.**

- a) Press the '10Min' button to set the number of minutes (each press raises the cooking time by ten minutes).
- b) Press the '1Min' button to set the number of single minutes (each press raises the cooking time by one minute).
- c) Press the '10Sec' button to set the number of seconds (each press raises the cooking time by 10 seconds).

**Eg.** To set the cooking time for 16mins and 50 seconds:

Press "10Min" once ,the LED display	10:00
Press "1Min" six times,LED display	16:00
Press "10Sec" five times,LED display	16:50

**\* Note: don't press Pause/Reset**

**3) You can now press the 'START' button to begin cooking. The '🌀' light will flash.**

## NOTE

To see what Power your Microwave Oven is cooking with:

During cooking, press the 'MICROWAVE' button. This will display the current microwave power. After three seconds, it will show the time remaining again.



# Grill Cooking –

This feature enables you to enjoy crisper, browner food such as lasagne & shepherd's pie. It is also useful for tasks such as roasting a chicken or baking a cake.

- 1) First, Press 'GRILL' to select the GRILL function of your Oven. The LED display will show '0-1'.
- 2) Then, set the amount of time you want to cook for.
  - a) Press the '10Min' button to set the number of minutes (each press raises the cooking time by ten minutes).
  - b) Press the '1Min' button to set the number of single minutes (each press raises the cooking time by one minute).
  - c) Press the '10Sec' button to set the number of seconds (each press raises the cooking time by 10 seconds).

**Eg.** To set the cooking time for 16mins and 50 seconds:

Press "10Min" once ,the LED display	10:00
Press "1Min" six times,LED display	16:00
Press "10Sec" five times,LED display	16:50

- 4) You can now press the 'Start' button to begin cooking. The 'U' light will flash.

# Microwave & Grill Cooking – the best of both worlds in your Microwave.



- 1) Press the 'M.G.COMB' button to select the microwave & grill combination function.

There are two settings for this feature: 'G-2' & 'G-3'

Pressing 'M.G.COMB' once will make 'G-2' show on the display. This means that the cooking will be divided between 36% microwave power and 64% grill power.

Pressing 'M.G.COMB' twice will make 'G-3' show on the display. This means that the energy used in the cooking process will be divided between 55% Microwave Power and 45% Grill Power.

- 2) Then, set the amount of time you want to cook for.

- a. Press the '10Min' button to set the number of minutes (each press raises the cooking time by ten minutes).
- b. Press the '1Min' button to set the number of single minutes (each press raises the cooking time by one minute).

c. Press the '10Sec' button to set the number of seconds (each press raises the cooking time by 10 seconds).

**Eg.** To set the cooking time for 16mins and 50 seconds:

Press "10Min" once ,the LED display	10:00
Press "1Min" six times,LED display	16:00
Press "10Sec" five times,LED display	16:50

3) You can now press the 'Start' button to begin cooking. The '📶' and '🔥' lights will flash.



## NOTE

'What combination is my Oven cooking in?'

You can check this anytime when combination cooking, Just press the 'M.G.COMB' button. This will display the current combination type.

After three seconds, it will show the time remaining again.



# Hot Air Convection Cooking

## - A. With Preheating -

**1) Press 'CONV.' button to get your Microwave ready to cook using hot air convection.**

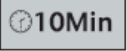
**2) Press the 'CONV.' repeatedly to select different temperatures. Each press will raise the temperature by 10°C.**


*See table below:*


No. of Presses	Temperatures	Display
1	140°C	
2	150°C	
3	160°C	
4	170°C	
5	180°C	
6	190°C	
7	200°C	
8	210°C	
9	220°C	
10	230°C	

**3) Press the 'Start' button and the system will start preheating. When the temperature reaches this, it will stop preheating and your Microwave will beep 5 times. The display will flash the preheating temperature, alerting you that you can now put food to be cooked in your microwave.**



## 4) Set the time:

Press the '' button to set the number of minutes (each press raises the cooking time by ten minutes).

Press the '' button to set the number of single minutes (each press raises the cooking time by one minute).



Press the '' button to set the number of seconds (each press raises the cooking time by 10 seconds).

**Eg.** To set the cooking time for 16mins and 50 seconds:

Press "" once ,the LED display 


Press "" six times,LED display 

Press "" five times,LED display 




**5) Press the '' button again. The temperature indicator light and ', ', will flash, meaning that hot air convection can begin.**



## - B. Without preheating -

1) Press the '' button to select hot air convection.

**2) Press '' repeatedly to select different heating temperatures.**

3) Press the '' button again. The temperature indicator light and ', ', will



flash, meaning that hot air convection cooking is beginning.

## NOTE

### *Hot-air Convection Temperature Reminder*

While your Microwave is hot-air convection cooking, press the

'**CONV.**' button. This will display the current temperature. After three seconds, it will show the time remaining again.

**\* Note:** The longest time you can cook using hot-air convection is 99 minutes and 90 seconds. If it can't reach the temperature set for preheating within 30 minutes, the heating pipe will close, causing error alarms.

# Microwave Hot-air Convection Combination cooking

There are 4 modes of combination cooking:

- 1) Press '**M.C.COMB**' button several times and select one of the combinations: C-1, C-2, C-3 & C-4. The ', ', and '' lights will come on.

Number of Presses	LED Display	Microwave Power	Convection Power	Temperature Output
1		61%	39%	170°C
2		52%	48%	180°C
3		39%	61%	190°C
4		27%	73%	200°C



**Then, set the amount of time you want to cook for.**

- Press the '10Min' button to set the number of minutes (each press raises the cooking time by ten minutes).
- Press the '1Min' button to set the number of single minutes (each press raises the cooking time by one minute).
- Press the '10Sec' button to set the number of seconds (each press raises the cooking time by 10 seconds).

**Eg.** To set the cooking time for 16mins and 50 seconds:

Press "10Min" once ,the LED display	
Press "1Min" six times,LED display	
Press "10Sec" five times,LED display	

**2) You can now press the 'Start' button to begin cooking. The '' , '' and '' lights will flash, meaning that cooking has begun.**

## NOTE


**'What combination is my Oven cooking in?'**

You can check this anytime when combination cooking, Just press the 'M.C.COMB' button. This will display the current combination type.



After three seconds, it will show the time remaining again.



# DEFROST AUTOMATICALLY

- 1) Press  and input the weight of what you want to defrost. Initially pressing '+' once raises the weight from 0g to 100g. Initially pressing '-' lowers it to 2000g.

For example, if you have a 500g chicken, enter '500'.

, , 'AUTO' and 'g' will light up.

- 2) Press the  button.  flashes, indicating that defrosting has begun.



## Notes on Defrosting

- Your Microwave Oven defrosts food according to weight only.
- Place frozen, unpacked meat on an upside down plate in a glass or porcelain container. Or drain the juices with a sieve. If you have trouble removing plastic wrappers, defrost the food in its wrapper for a few minutes until you can move the food from the wrapper. **DO NOT COOK IT IN ITS WRAPPER AS MANY KINDS OF PLASTIC WILL BE MELTED BY MICROWAVE ENERGY.**
- Halfway through defrosting, turn the food, dividing it where possible & removing the pieces that have been defrosted.
- Defrosting butter, layered cake and cottage cheese:
  - Do not fully defrost in your Microwave but leave to adjust outside Microwave. This will give a more even result.
- Thaw fish, seafood, meat or poultry in original closed packages.
- Remove all metal/foil packaging, wire ties & accessories before defrosting.
- Metal clips may be left in poultry. Twister ties must be removed from bags and may be replaced with rubber bands.
- If turning is specified on the guide, start defrosting whole poultry breast side up.
- Food should still be somewhat icy in the centre when removed from the oven because the edges of the food will begin to cook if the microwaves thaw it out completely.
- Using Stage Cooking (see p.29), you can programme a stand time or cooking time (or both) to automatically follow defrosting.



# AUTO-FUNCTION




Press '  ' repeatedly to select foods shown on the cooking guide of the surface panel.

## Note:


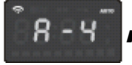



Your Microwave Oven has 8 Automatic Function ('Auto-function') buttons. These are for Microwave only (therefore do not include the grill).

## Auto-Function features:

A1	Auto Reheat
A2	Rice Cook
A3	Vegetables
A4	Chicken
A5	Meat
A6	Reheat Bread
A7	Instant Noodles
A8	Congee/Porridge

- ✓ Press '  ' button to select different weights.
- ✓ Press '  ' button - '  ' flashes to indicate that cooking has begun.

## Example: To cook a 400g chicken

- ✓ Press '  ' repeatedly until the LED reads '  ' (as shown on the cooking guide on the surface panel), then press '  ' until the LED displays '  '.
- ✓ Finally, press '  ' to begin cooking.

Note: Auto function weight adjusted chart

Auto menu	A-1	A-2	A-3	A-4	A-5	A-6	A-7	A-8
Weight	Reheat	Rice	Vegetable	Chicken	Meat	Reheat bread	Instant noodle	Congee porridge
1	140g	50g	100g	400g	100g	50g	1 portion	1 portion
2	210g	100g	200g	600g	200g	100g	2 portion	2 portion
3	280g	150g	300g	800g	300g	150g		
4	350g	200g	400g	1000g	400g	200g		
5	420g	250g	500g	1200g	500g			
6	500g		600g	1500g	750g			

•• A-2 Rice cooking operation.

Rice	100g	150g	200g	250g
Water	270g	300g	380g	450g



## Quick Cook

To cook something quickly, press the **QUICK COOK** button once and add one minute to cook instantly. This feature will cook at full power for one minute for each press.



## Stage Cooking

This microwave can be set with 2 stage cooking.

**Example:** Firstly cook food on full power for 5 minutes, then cook it by grill for 10 minutes.

- Press **'MICROWAVE'** once to select 100% power level.
- Press **'1Min'** 5 times to set 5 minutes cooking time.
- Press **'GRILL'** once to set grill cooking
- Press **'10Min'** once to set 10 minutes grill cooking time.
- Press **'START'** to start cooking in 2 stages.



## Note:

- Auto function cooking can't be set as one of the two stages of cooking.
- Defrost can be set as the first stage of 2-stage cooking only.



## Protection Function:

*Your Baumatic Microwave Oven features an auto-diagnostic Protection Function.*

- The Temperature sensor may run into problems with open or short circuits.
  - ✓ If the circuit is open, the digital display will read 'E-1' and all lights relating to temperature will flash.
  - ✓ If the sensor has short-circuited, the digital display will read 'E-2' and all lights relating to temperature will flash.

### Please also Note:

Should the temperature inside your Microwave Oven exceed 250°C, your Microwave Oven will stop cooking. When the oven's central temperature falls below 220°C, cooking will begin again, running to the end of the programmed cooking cycle.

# **Pause / Reset**

**1) If your Microwave Oven is running, press 'Pause / Reset' to pause it. Press 'Start' to continue operating. Press 'Pause / Reset' twice to stop the program altogether.**

**2) When setting a new program, ensure you have pressed 'Pause/Reset' to cancel any previous cooking programs.**

---

# **Door Open Protection**

*When your Microwave Oven is running, you can open the door at any time to check cooking.*

**➤ When the door is opened, the oven will stop running automatically and the remaining cooking time displayed will stay the same.**

**➤ Close the door and press 'Start' again. Your Microwave Oven will continue cooking as it was set in the program until the end.**



**➤ Note that when the door is left open for longer than 10 minutes, the light will switch off.**

# Child-lock Function



***To prevent children from using your Microwave Oven, do the following (while the Microwave is NOT running):***

## **To Lock:**

Press the  and  keys together and hold until you hear a long 'beep'.


The display will show

, This means that your Microwave is now locked.

## **To Unlock:**

While your Microwave is in locked mode, press the

 and  keys & hold.

After a long beep, the , will disappear. This means that your Microwave is now unlocked and can be used again normally.

## **DISPLAY:**

When the oven is not being run, the LED display shows the clock. ':' will flash.

While functioning, the LED displays the related setting.

In the operating and suspended state (Ie., if operation is paused), the LED will display the cooking time remaining.

In the operating or suspended state or when the door is open, the flashing 'Micro' light will be lit and the restarting light will flash.



**Note:** never use abrasive cleaning substances or coarse cleaning materials to clean your Microwave. Your Microwave requires a minimum of maintenance. Remember that after you clean the turntable and its ring assembly, you must place them correctly otherwise your Microwave will not work properly.

➤ *Always keep the door seal surfaces clean!*

- You can do this by wiping them down regularly with a damp cloth so that any grease, food debris or spatters will not build up.



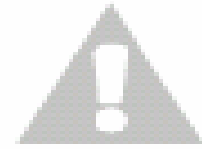
- THIS IS VERY IMPORTANT AS LETTING SUCH SUBSTANCES COLLECT CAN RESULT IN LEAKAGE OF MICROWAVE ENERGY FROM YOUR OVEN.
- 

- Clean the inside of your oven after use with a slightly damp cloth.
- Clean the glass turntable plate using washing-up liquid or in a dishwasher.
- Clean the outside of your Microwave Oven with a soft cloth and a mild, warm detergent solution. Be careful not to let water get into any of the fan portholes or over the power cord.
- Odours can be eliminated from the inside of your oven by boiling a solution of one cup of water and several tablespoons of lemon juice in the cavity.
- Very stubborn stains can be removed using a soft nail brush.
- REMEMBER THAT CONDENSATION IS NORMAL. HEATING FOOD AND DRINKS WILL INEVITABLY PRODUCE STEAM WHICH, IN TURN LEADS TO CONDENSATION.

***REMEMBER THAT THIS IS NORMAL!***



# Troubleshooting



Checking your problem against the chart below and trying solutions for each problem could keep you from having to call for service.

PROBLEM	POSSIBLE CAUSE	TRY THIS
<b><i>Oven will not start!</i></b>	Electrical cord for oven isn't plugged in	Plug into the power outlet.
	The door is open	Close the door & try again.
	Wrong operation set	Check instruction.
	Microcomputer has scrambled	This may happen when you plug your Microwave into a wall socket for the first time. Just unplug your Microwave and plug it back in. The microcomputer will reset for proper use.
<b><i>Arcing or Sparking!</i></b>	Unsuitable materials have been placed in your microwave oven (i.e. - metallic items.)	Use microwave-safe cookware only.
	The oven is operated when empty	Don't operate an empty oven.
	Spilled food remains in the oven cavity	Clean the oven cavity with a wet towel.

PROBLEM	POSSIBLE CAUSE	TRY THIS
<b><i>Unevenly cooked foods!</i></b>	Unsuitable cookware is being used to prepare foods	Use microwave-safe cookware only.
	Food is not defrosted completely	Completely defrost food.
	Cooking time & power level are unsuitable for your food	Use the correct cooking time and power level.
	Food has not been turned or stirred	Turn or stir food.
<b><i>Overcooked foods!</i></b>	Cooking time / power level is too long / too great	Use the correct cooking time / power level.
<b><i>Undercooked foods!</i></b>	Unsuitable cookware is being used to prepare food	Use microwave-safe cookware only.
	Food is not defrosted completely (eg. Ice present in the centre of food)	Completely defrost food.
	Oven ventilation ports are restricted	Check that the oven ventilation ports are not blocked.
	Cooking time / power level is unsuitable	Use the correct cooking time, power level.





PROBLEM	POSSIBLE CAUSE	TRY THIS
<b><i>Improper defrosting!</i></b>	Unsuitable cookware is being used to prepare food	Use microwave-safe cookware only.
	Cooking time / power level is unsuitable	Use correct cooking time / power level.
	Food has not been turned or stirred	Turn or stir food.
<b><i>Noise comes from turntable during cooking!</i></b>	Food debris grinding between turntable and oven floor	Frequent cleaning of these parts should eliminate or reduce the noise.
<b><i>Noise comes from oven when using a lower power level!</i></b>	When cooking on lower powers, your Microwave turns on and off to obtain lower power output	This is normal.
<b><i>Steam coming from Exhaust vent!</i></b>	Steam is produced during cooking – your Microwave is merely venting it	This is normal.
<b><i>The oven light isn't on!</i></b>	The bulb has burned out	Change the light bulb.
	'Start' has not been pressed	Press the 'Start' key to begin cooking and see the light come on.
<b><i>My food is exploding!</i></b>	You have loaded sealed foods (eggs; mussels; escargots; unpierced potatoes) or sealed containers	Do not try to cook sealed items. Pierce skin/membranes of vegetables, egg yolks and meats.



PROBLEM	POSSIBLE CAUSE	TRY THIS
<b><i>My food is too dry!</i></b>	Has been cooked for too long / too strongly	Next time, set a shorter cooking time or reduce the microwave power output.
<b><i>My drinks, soups and liquids are spurting up from their containers!</i></b>	Your food/drink has boiled over	Use a larger utensil than usual. Opening the door or pressing the 'STOP/CLEAR' key will stop boiling.
<b><i>Turntable doesn't turn!</i></b>	Something is blocking it	Make sure that your food or ovenware isn't extending beyond the turntable.
	Turntable or support isn't correctly connected to the drive	Make sure the turntable is properly connected & that nothing has become wedged under it.



***Remember that many problems can be avoided if you just follow the guidelines for using your Baumatic Microwave Oven. Please see pages 6-7, 11-14 & 17.***

# BAUMATIC LTD. - CONDITIONS OF GUARANTEE.

Dear Customer,

The conditions of guarantee which apply to your Baumatic appliance are as follows: This product is guaranteed for 12 months from the date of original purchase. Baumatic Ltd will repair any defect that arises due to faulty materials or workmanship free of charge during this period.

In addition, your appliance is covered by a 5 year parts warranty. Baumatic Ltd will provide free of charge the parts required to repair the appliance, only if they are fitted by a Baumatic engineer, for any defect that arises due to faulty materials or workmanship within a period of 5 years from the original purchase date.

An additional and annually renewable insurance scheme for labour is available should you wish to extend the warranty period.

Should any person other than an authorised representative of Baumatic Ltd interfere with the appliance, the policy is negated and Baumatic Ltd will be under no further liability.

The guarantee covers the appliance for normal domestic use only, unless otherwise stated.

Any claims made under the terms of the guarantee must be supported by the original invoice/bill of sale issued at the time of purchase.

This guarantee is transferable only with the written consent of Baumatic Ltd.

If the appliance fails and is considered either not repairable or uneconomical to repair between twelve months and five years from purchase date, a free of charge replacement will not be offered.

The guarantee for any replacement will only be for the remainder of the guarantee on the original product purchased.

This guarantee does not cover:

- Sinks and taps
- Failure to comply with the manufacturer's instructions for use.
- The replacement of cosmetic components or accessories.
- Accidental damage or wilful abuse.
- Subsequent loss or damage owing to the failure of the appliance or electrical supply.
- Incorrect installation.
- Losses caused by Acts of God, civil war, failure to obtain spare parts, strikes or lockouts.
- Filters, fuses, light bulbs, external hoses, damage to bodywork, paintwork, plastic items, covers, baskets, trays, shelves, burner bases, burner caps, decals, corrosion, rubber seals, refrigeration system blockage.

In the course of the work carried out it may be necessary to remove the appliance from its operating position. Whilst all reasonable care will be taken, Baumatic Ltd cannot accept responsibility for damage sustained to any property whatsoever in this process.

This guarantee is in addition to and does not diminish your statutory or legal rights.

## Contacting Baumatic.

SALES	SERVICE	SPARES	TECHNICAL / ADVICE
TEL: 0118 933 6900	TEL: 0118 933 6911	TEL: 0118 933 6922	TEL: 0118 9336933
FAX: 0118 931 0035	FAX: 0118 986 9124	FAX: 0118 933 6942	FAX: 0118 9336942

For mainland UK and Northern Ireland, please contact one of the above numbers for further information or any other query you may have.

For ROI (Republic of Ireland), please contact one the numbers below:

TEL: 01-4030501      FAX: 01-4030503

Thank you for buying Baumatic.

# Baumatic Ltd

*Make-up for your kitchen*

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